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WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.

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DRIED MILK MEMORANDUM NO. 13

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To: All Dried Milk Samplers

From: B. J. Ommødt, Senior Marketing Specialist, Inspection and Grading Division, Dairy and Poultry Branch

Subject: Change in Laboratory Handling Dried Milk Analysis in Chicago and Supplemental Instructions to Samplers Taking Keeping Quality Samples of Dried Whole Milk

Beginning January 1, 1944, the FDA Laboratory, Chicago, Illinois, will handle all of the dried milk analysis work previously handled by the American Dry Milk Laboratory. Therefore, effective January 1, samples shall be sent to Dr. O. J. Kahlenberg, 1615, Millers Building, 5 South Wabash Avenue, Chicago, Illinois.

Paragraph 6 in Dried Milk Memorandum No. 11, dated July 22, indicates that the sampler shall take two one-pound cans of dried milk for each carlot of 40,000 pounds. Since the issuance of the above memorandum and from experience acquired in the examination of keeping quality samples during the past several months, it has been found advisable to take more samples for each carlot than was requested in the original instructions. Therefore, beginning January 1, 1944, keeping quality samples shall be taken on the following basis:

- (1) The sampler shall select a sample for keeping quality test from "every other lot" in the carlot or amount sampled. If the dried whole milk is packed with inert gas in one or five-pound hermetically sealed cans, the proper number of sealed cans shall be taken for keeping quality samples.
- (2) Plants packing dried whole milk in containers larger than one or five-pound cans but having the equipment and facilities for packing and hermetically sealing one-pound cans should arrange to pack the necessary keeping quality samples in one-pound cans with inert gas; the samples to be selected by the sampler and packed under his supervision. The one-pound cans to be sealed and gassed in the same manner as the original containers.
- (3) When the sampler is unable to obtain keeping quality samples by either of the above methods, he may, until further notice, take the keeping quality samples in one-pound friction top cans (cans to be furnished by vendor). When friction top cans are used, the sampler shall make sure that only cans having tight covers are used and that they are completely filled so that there will be no air space between the powder and the cover when the can is closed. Cans shall be tapped lightly to settle contents before placing cover on the can.

(4) Keeping quality samples may be sent to the laboratory with the samples submitted for analysis but must, in all cases, be properly marked as keeping quality samples, giving the name of the firm, date sampled, and lot number on the container.

(5) In sampling dried milk powder or evaporated milk, the sampler should only sample sufficient lots to make up the total amount of the contract; or if a large contract is involved and the entire amount is not available for sampling at one time, the product shall be sampled in units of carlots or multiples of carlots. This procedure shall be strictly adhered to in order that the sampling reports and certificates will cover carlots or complete contracts and will eliminate the issuing of unnecessary amendments.

(6) Some difficulty has been experienced because samplers do not show the correct type of containers on the sampling reports. Therefore, samplers of all products should pay particular attention to the type of containers used in packing the product sampled and be sure that the correct type, and other pertinent information with reference to the containers, is shown on the sampling report in order that the correct information will be carried on the covering grading certificate.

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